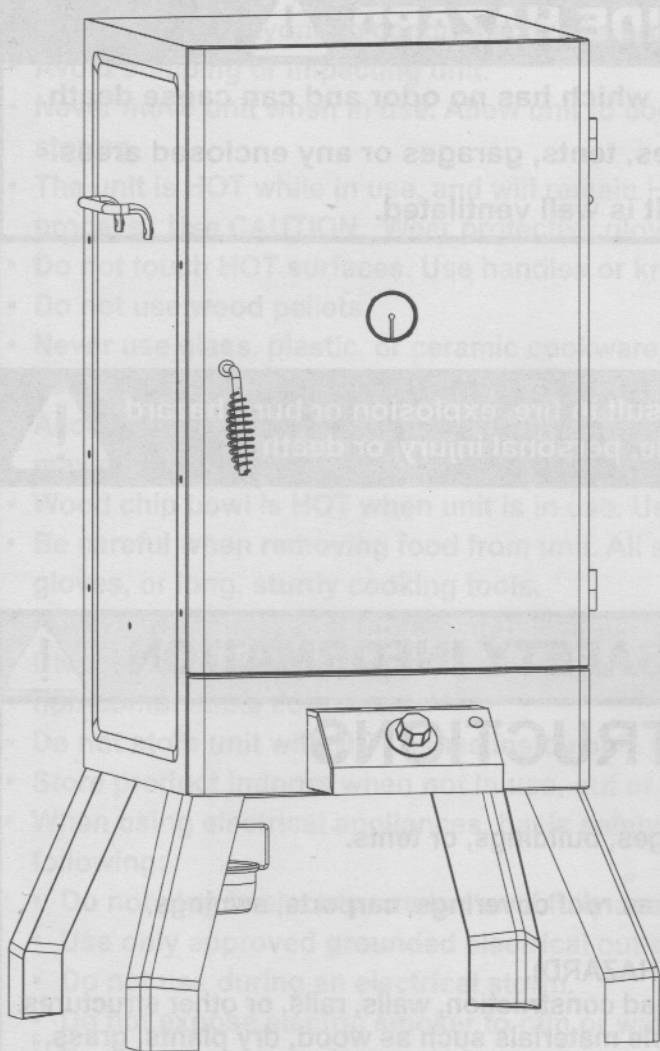




MASTERBUILT®

Welcome to the family. Let's get started.



Electric Smoker Fumoir Électrique Fumador Eléctrico

Manual applies to the following model number(s)
Le manuel s'applique aux numéros de modèle suivants
El manual se aplica a los siguientes números de modelo

MB20077618

Your model number | Votre numéro de modèle | Su número de modelo

Mfg. Date - Serial Number | Date de fabrication - Numéro de série |
Fecha Fabricado - Número de serie

These numbers are located on the rating label of the unit.
Le numéro de série se trouve sur la plaque signalétique de l'unité.
El número de serie se encuentra en la etiqueta de la unidad.

IMPORTANT | IMPORTANTE

Please record this information immediately and keep in a safe place for future use.

Veuillez noter cette information immédiatement et la conserver dans un endroit sûr pour une utilisation future.

Por favor, registrar esta información inmediatamente y guardar en un lugar seguro para su uso futuro.

Manual Code: 9807190032 190802-KC



Master it. Masterbuilt.



WARNING



This manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.



CARBON MONOXIDE HAZARD



Burning wood chips gives off carbon monoxide, which has no odor and can cause death.

DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.

Use only outdoors where it is well ventilated.



Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.



GENERAL WARNINGS AND SAFETY INFORMATION



READ ALL INSTRUCTIONS

- Unit is for **OUTDOOR HOUSEHOLD USE ONLY**.
- Never use inside enclosed areas such as patios, garages, buildings, or tents.
- Never use inside recreational vehicles or on boats.
- Never operate unit under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Never use unit as a heater (**READ CARBON MONOXIDE HAZARD**).
- Maintain a minimum distance of 10 ft (3 m) from overhead construction, walls, rails, or other structures.
- Keep a minimum 10 ft (3 m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- Keep appliance clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick, or rock.
- Unit **MUST** be on the ground. Do not place unit on tables or counters. Do **NOT** move unit across uneven surfaces.
- Do not use unit on wooden or flammable surfaces.
- Do not leave unit unattended.
- Never use unit for anything other than its intended use. This unit is **NOT** for commercial use.

**WARNINGS & IMPORTANT SAFEGUARDS
CONTINUED ON PAGE 3**



GENERAL WARNINGS AND SAFETY INFORMATION



WARNINGS & IMPORTANT SAFEGUARDS CONTINUED FROM PAGE 2

- Keep a fire extinguisher accessible at all times while operating unit.
- Before each use check all nuts, screws, and bolts, to make sure they are tight and secure.
- Use of alcohol, prescription, or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- Keep children and pets away from unit at all times. Do NOT allow children to use unit. Close supervision is necessary should children or pets be in the area where unit is being used.
- Do NOT allow anyone to conduct activities around unit during, or following, its use until it has cooled.
- Avoid bumping or impacting unit.
- Never move unit when in use. Allow unit to cool completely (below 115° F (45° C)) before moving or storing.
- The unit is HOT while in use, and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- Do not touch HOT surfaces. Use handles or knobs.
- Do not use wood pellets.
- Never use glass, plastic, or ceramic cookware in unit. Never place empty cookware in unit while in use.
- Accessory attachments not supplied by Masterbuilt Manufacturing, LLC are NOT recommended, and may cause injury.
- Wood chip bowl is HOT when unit is in use. Use caution when adding wood.
- Be careful when removing food from unit. All surfaces are HOT and may cause burns. Use protective gloves, or long, sturdy cooking tools.
- Always use unit in accordance with all applicable local, state, and federal fire codes.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water, and discarding in a non-combustible container.
- Do not store unit with HOT ashes inside unit. Store only when all surfaces are cold.
- Store product indoors when not in use, out of reach of children.
- When using electrical appliances, basic safety precautions should always be followed, including the following:
 - Do not plug in electric smoker until fully assembled and ready for use.
 - Use only approved grounded electrical outlet.
 - Do not use during an electrical storm.
 - Do not expose electric smoker to rain or water at anytime.
 - To protect against electrical shock, do not immerse cord, plug, or control panel in water or other liquid.
 - Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions, or has been damaged in any manner. Contact Masterbuilt Customer Service for assistance at 1-800-489-1581.
 - Longer, detachable power-supply cords, or extension cords, may be used if care is exercised in their use.

WARNINGS & IMPORTANT SAFEGUARDS CONTINUED ON PAGE 4



GENERAL WARNINGS AND SAFETY INFORMATION



WARNINGS & IMPORTANT SAFEGUARDS CONTINUED FROM PAGE 3

- If a longer detachable power-supply cord or extension cord is used: 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and 2. The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
- The extension cord must be a grounding type 3-wire cord.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliances."
- **CAUTION** - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not let cord hang on or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Fuel, such as charcoal briquettes or heat pellets are not to be used in electric smoker.
- Always turn control knob to "OFF" before connecting to power outlet.
- To disconnect, turn control knob to "OFF", then remove plug from power outlet.
- Unplug from outlet when not in use and before cleaning. Allow unit to cool completely before adding/removing racks, drip cup or water bowl.
- Drip cup is only for the bottom of electric smoker. Do not put drip cup on rack. This may damage electric smoker.
- Do not cover racks with metal foil. This will trap heat and cause severe damage to electric smoker.
- Do not clean this product with a water sprayer or the like.

SAVE THESE INSTRUCTIONS

STRUCTURAL PROXIMITY AND SAFETY USAGE RECOMMENDATIONS

REMINDER:

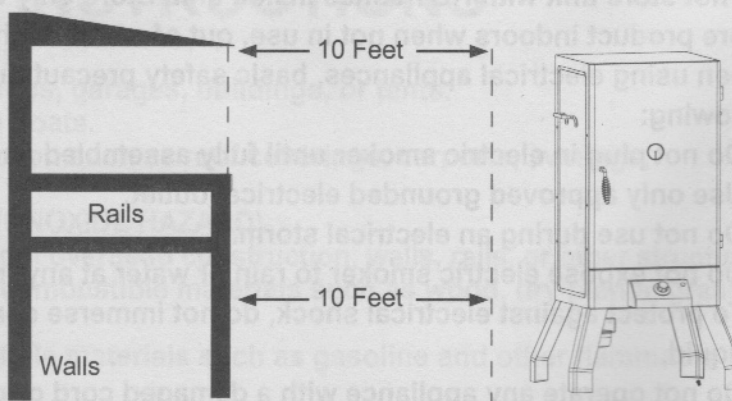
NEVER OPERATE THIS SMOKER UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS.



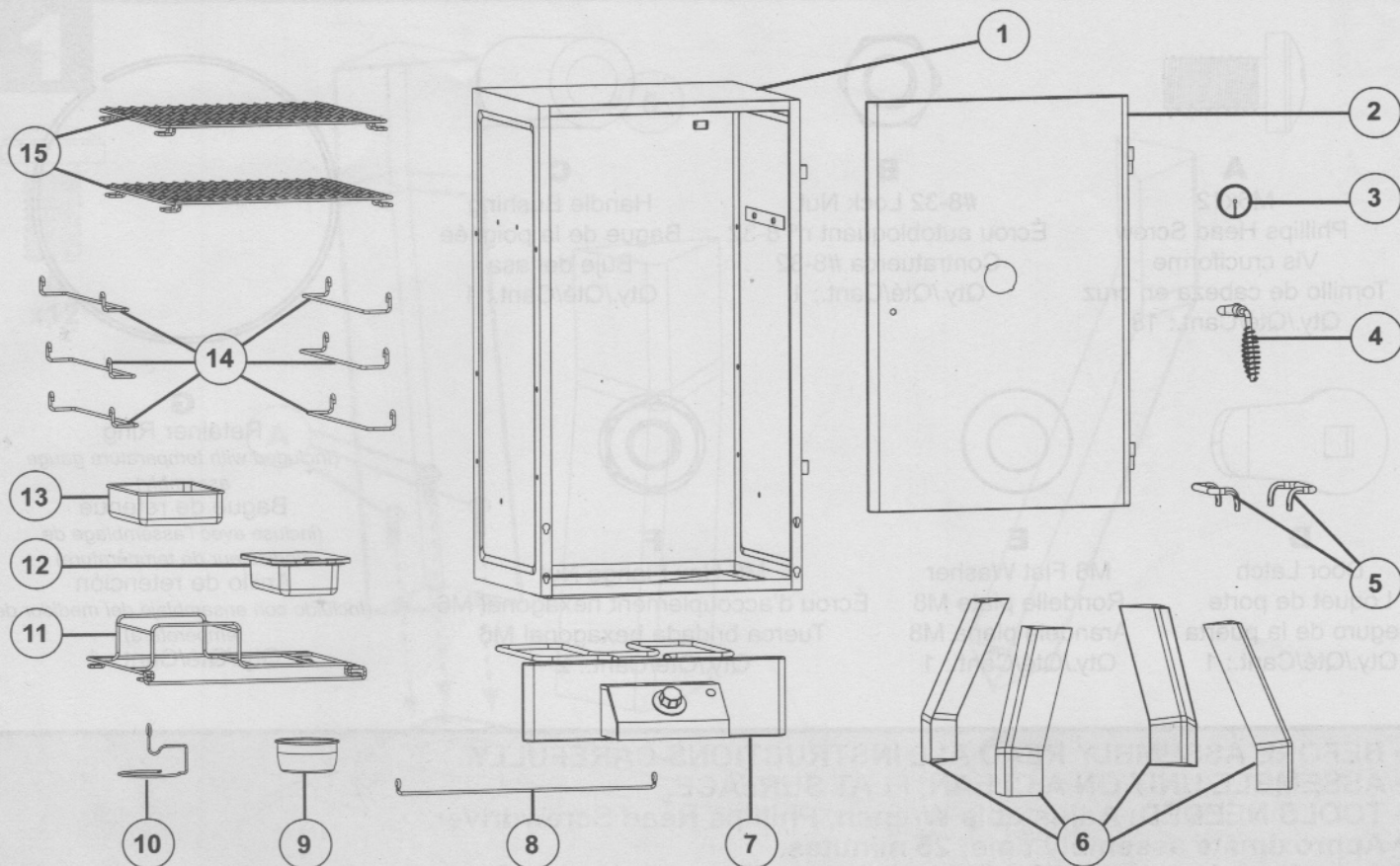
WARNING:
ELECTRIC POWER CORD
IS A TRIP HAZARD



Overhead Construction

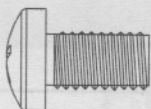


PARTS LIST/ LISTE DES PIÈCES/ LISTA DE PARTES



NO.	QTY. QTÉ CANT.:	DESCRIPTION	DESCRIPTION	DESCRIPCIÓN
1	1	Smoker Body	Bâti du fumoir	Cuerpo del ahumador
2	1	Door	Porte	Puerta
3	1	Temperature Gauge	Indicateur de température	Medidor de temperatura
4	1	Door Handle	Poignée de porte	Asa de la puerta
5	2	Side Handle	Poignée latérale	Asa lateral
6	4	Leg	Pied	Patas
7	1	Control Panel/w Element	Panneau de commande avec élément	Panel de control con elemento
8	1	Element Support	Support de l'élément	Soporte del elemento
9	1	Drip Cup	Bac à graisse	Bandeja de goteo
10	1	Grease Clip	Pince pour récipient à graisse	Sujetador de grasa
11	1	Wood Chip Grate	Grille pour copeaux de bois	Rejilla para los trozos de madera
12	1	Wood Chip Bowl w/Lid	Bac à copeaux de bois avec couvercle	Tazón para los trozos de madera con tapa
13	1	Water Bowl	Cuvette d'eau	Tazón de agua
14	6	Grate Support (preassembled)	Support des grilles de cuisson (préassemblé)	Soporte de la rejilla (preensamblado)
15	2	Cooking Grate	Grille de cuisson	Rejilla de cocción

HARDWARE/ QUINCAILLERIE/ ACCESORIOS



A

M6x12

Phillips Head Screw

Vis cruciforme

Tornillo de cabeza en cruz

Qty./Qté/Cant.: 18



B

#8-32 Lock Nut

Écrou autobloquant n° 8-32

Contratuercas #8-32

Qty./Qté/Cant.: 1



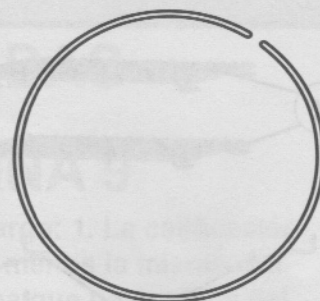
C

Handle Bushing

Bague de la poignée

Buje del asa

Qty./Qté/Cant.: 1



G

Retainer Ring

(Included with temperature gauge assembly)

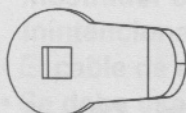
Bague de retenue

(incluse avec l'assemblage de l'indicateur de température)

Anillo de retención

(Incluido con ensamblaje del medidor de temperatura)

Qty./Qté/Cant.: 1



D

Door Latch

Loquet de porte

Seguro de la puerta

Qty./Qté/Cant.: 1



E

M8 Flat Washer

Rondelle plate M8

Arandela plana M8

Qty./Qté/Cant.: 1



F

M6 Hex Flange Nut

Écrou d'accouplement hexagonal M6

Tuerca bridada hexagonal M6

Qty./Qté/Cant.: 2

- BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.
- ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.
- TOOLS NEEDED: Adjustable Wrench, Phillips Head Screwdriver.
- Approximate assembly time: 25 minutes.
- * Actual product may differ from picture shown.
- ** It is possible that some assembly steps have been completed in the factory.

- AVANT L'ASSEMBLAGE, LIRE ATTENTIVEMENT TOUTES LES INSTRUCTIONS.
- ASSEMBLER L'APPAREIL SUR UNE SURFACE PLANE ET PROPRE.
- OUTILS NÉCESSAIRES : clé ajustable, tournevis cruciforme
- Temps nécessaire pour l'assemblage : 25 minutes.
- * Le produit réel peut différer de l'illustration.
- ** Il est possible que certaines étapes d'assemblage aient été effectuées en usine.

- ANTES DEL ENSAMBLAJE, LEA TODAS LAS INSTRUCCIONES CUIDADOSAMENTE
- ENSAMBLE LA UNIDAD SOBRE UNA SUPERFICIE LIMPIA Y PLANA.
- HERRAMIENTAS NECESARIAS: Llave ajustable, destornillador en cruz.
- Tiempo aproximado de ensamblaje: 25 minutos.
- * El producto real puede diferir de la imagen mostrada.
- ** Es posible que algunos pasos del ensamblaje hayan sido completados en fábrica.

STOP!

DO NOT RETURN TO RETAILER for assembly assistance, missing or damaged parts. Please contact MASTERBUILT customer service at 1-800-489-1581 or www.masterbuilt.com/pages/support. Please have the model number and serial number available. These numbers are located on the silver rating label on the unit.

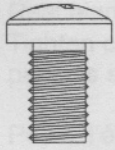
ARRÊTEZ!

NE PAS RENVOYER AU DÉTAILLANT pour obtenir de l'aide pour l'assemblage, des pièces manquantes ou endommagées. Veuillez prendre contact avec le service à la clientèle de MASTERBUILT au 1-800-489-1581 ou à www.masterbuilt.com/pages/support. Veuillez avoir le numéro de modèle et le numéro de série à portée de la main. Ces numéros se trouvent sur l'étiquette argentée située sur l'appareil.

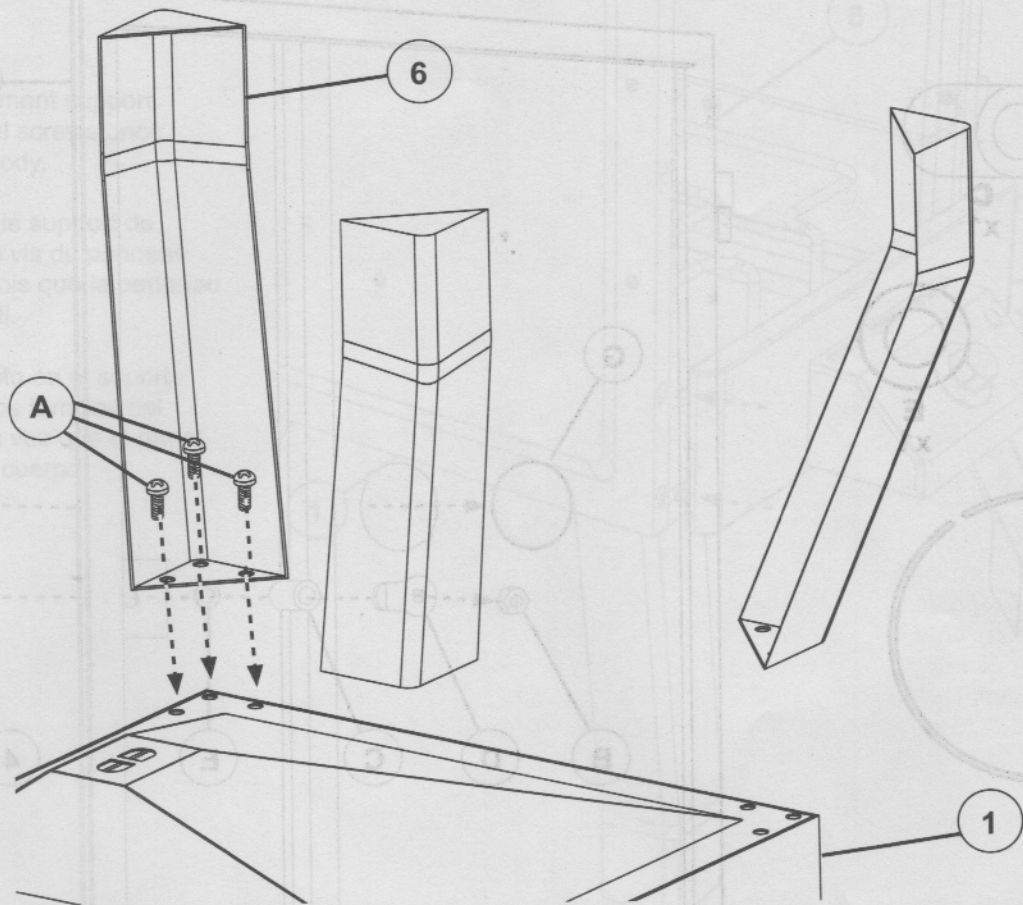
¡PARE!

NO REGRESE AL MINORISTA para solicitar asistencia en el montaje de la unidad, o para reclamar partes faltantes o dañadas. Contacte al Servicio al cliente de MASTERBUILT al 1-800-489-1581 o en www.masterbuilt.com/pages/support. Tenga a la mano el número de modelo y serie. Estos números se encuentran en la etiqueta plateada de clasificación de la unidad.

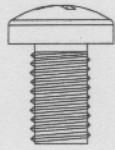
1



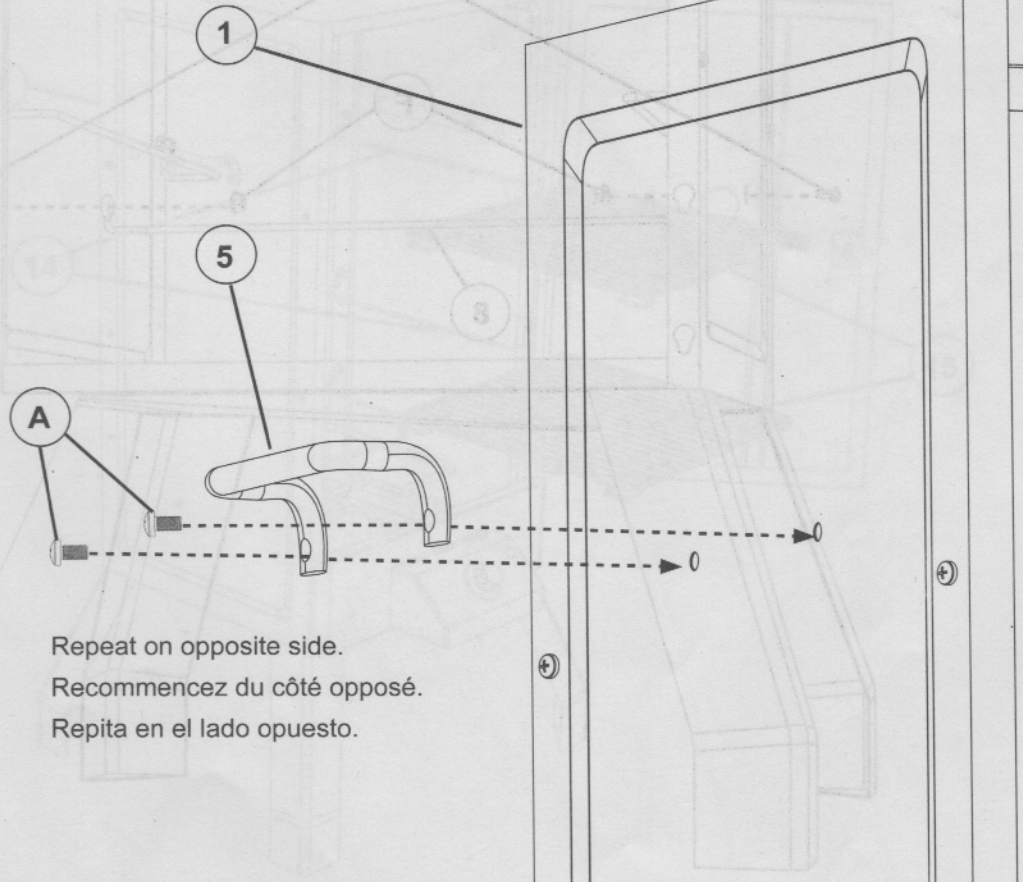
A
x12



2



A
x4

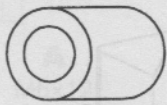


Repeat on opposite side.
Recommencez du côté opposé.
Repita en el lado opuesto.

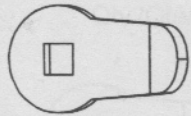
3



B
x1



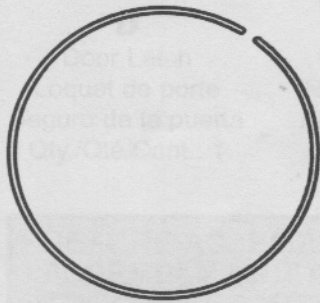
C
x1



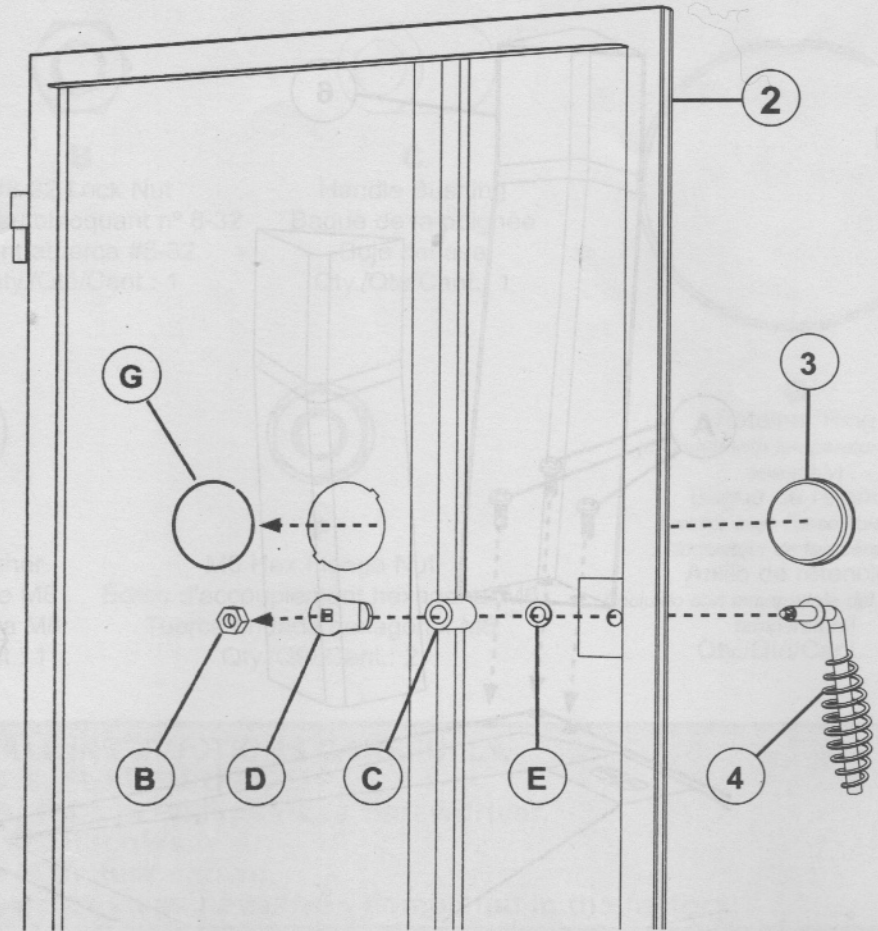
D
x1



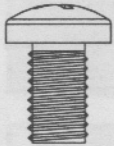
E
x1



G
x1



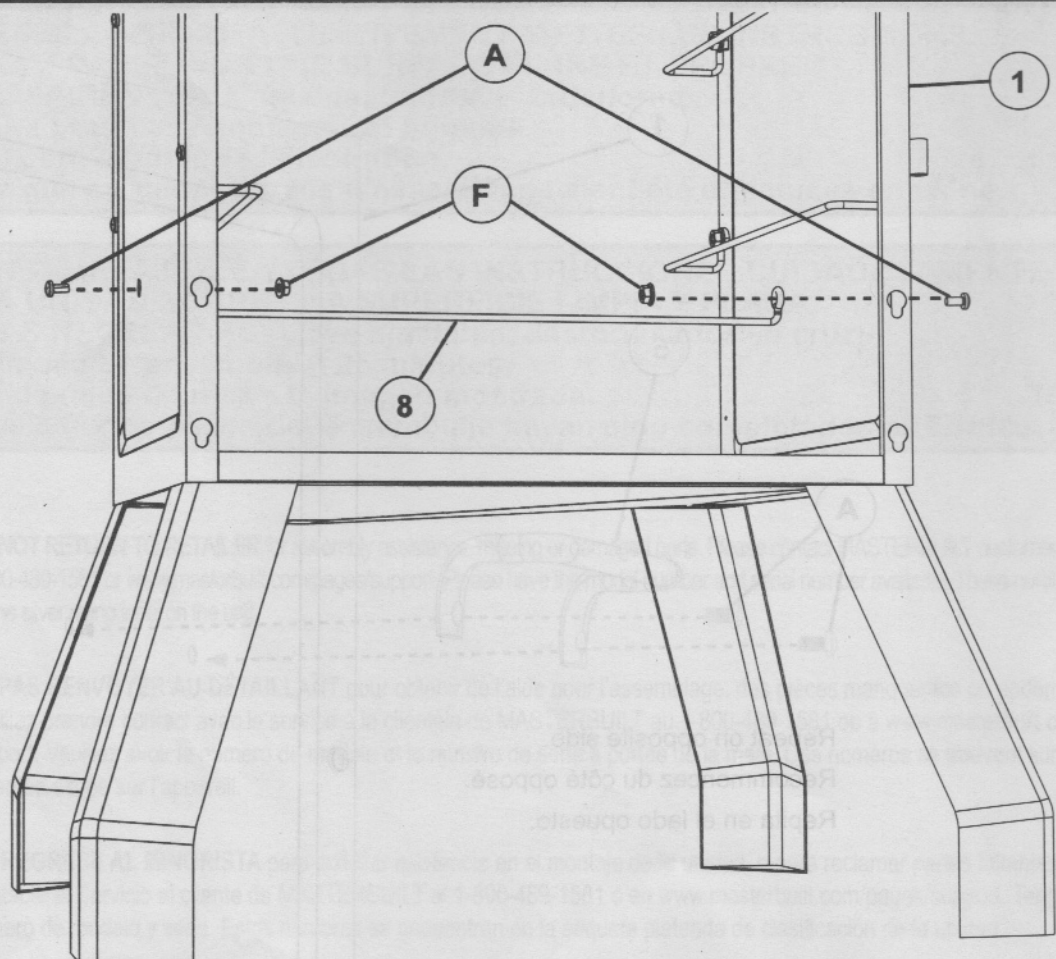
4



A
x2



F
x2

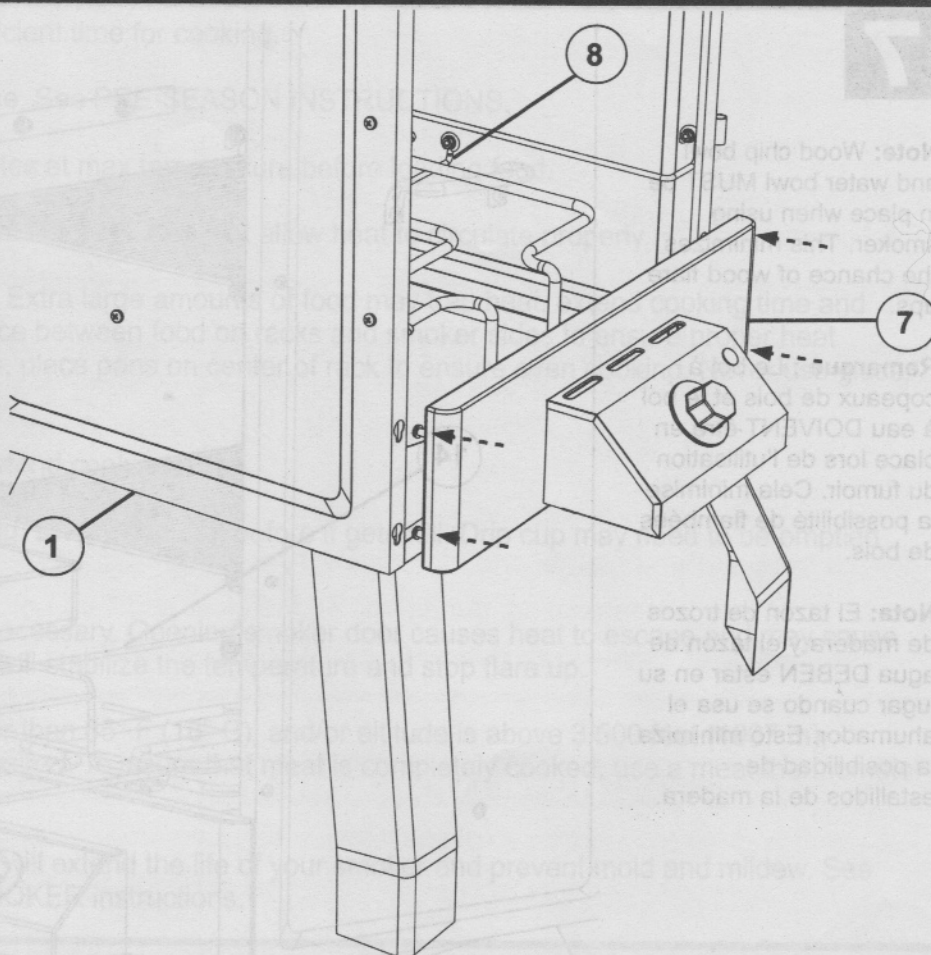


5

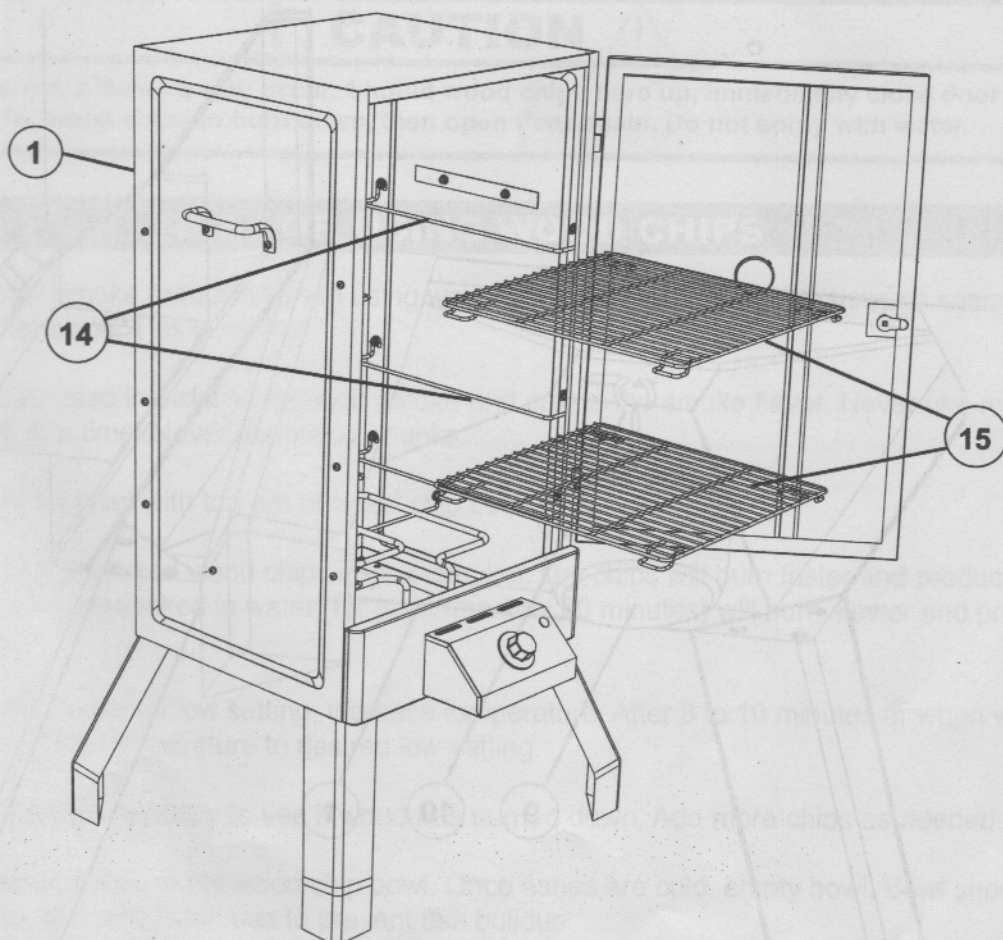
Rest element on element support.
Tighten control panel screws once
panel is seated on body.

Posez l'élément sur le support de
l'élément. Serrez les vis du panneau
de commande une fois que le panneau
est installé sur le bâti.

Descanse el elemento en el soporte
del mismo. Apriete los tornillos del
panel de control una vez que el panel
esté asentado en el cuerpo.



6

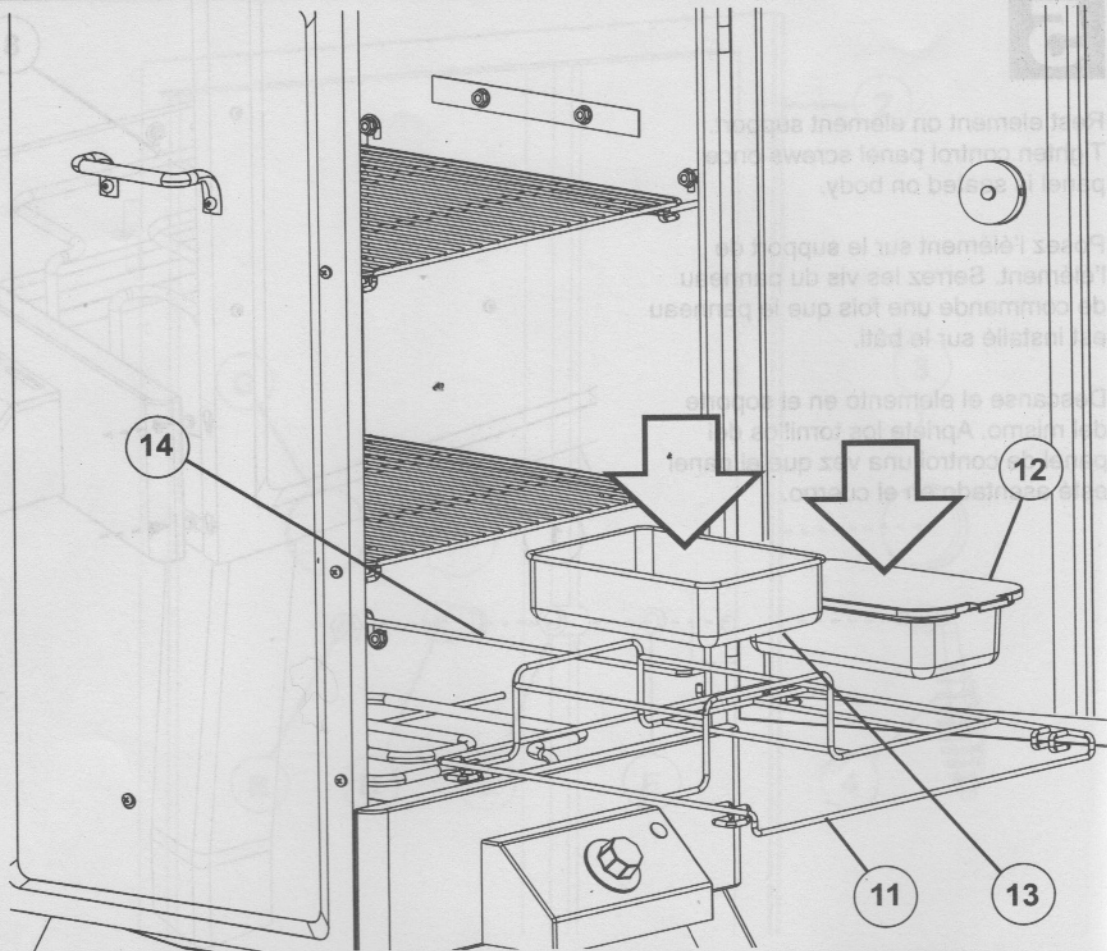


7

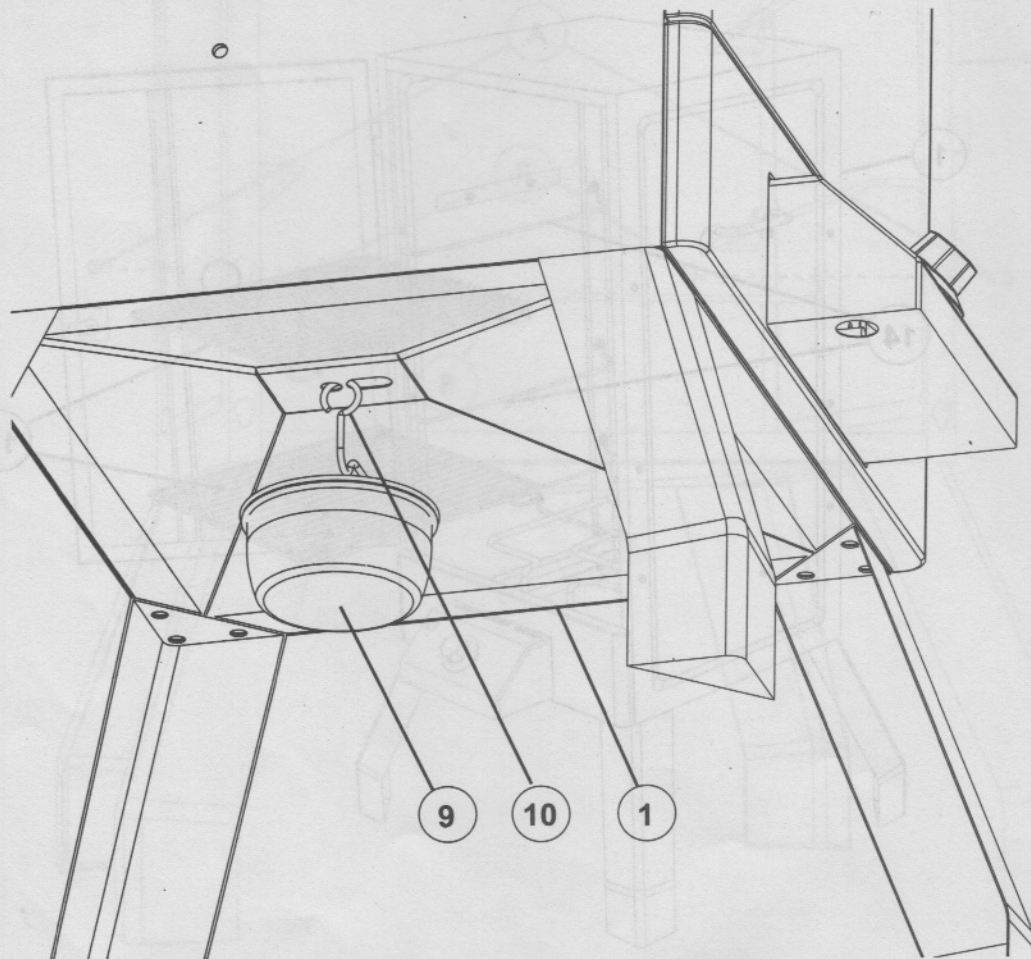
Note: Wood chip bowl and water bowl **MUST** be in place when using smoker. This minimizes the chance of wood flare ups.

Remarque : Le bol à copeaux de bois et le bol à eau **DOIVENT** être en place lors de l'utilisation du fumoir. Cela minimise la possibilité de flambées de bois.

Nota: El tazón de trozos de madera y el tazón de agua **DEBEN** estar en su lugar cuando se usa el ahumador. Esto minimiza la posibilidad de estallidos de la madera.



8



MASTERBUILT TIPS FOR SUCCESSFUL SMOKING

- This is a slow smoker... allow sufficient time for cooking.
- Pre-season smoker prior to first use. See PRE-SEASON INSTRUCTIONS.
- Pre-heat smoker for 30 to 45 minutes at max temperature before loading food.
- DO NOT cover racks with aluminum foil as this will not allow heat to circulate properly.
- Do not overload smoker with food. Extra large amounts of food may trap heat, extend cooking time and cause uneven cooking. Leave space between food on racks and smoker sides to ensure proper heat circulation. If utilizing cooking pans, place pans on center of rack to ensure even cooking. Never use glass, plastic or ceramic cookware in unit.
- Extreme cold temperatures may extend cooking times.
- Check drip cup often during cooking. Empty drip cup before it gets full. Drip cup may need to be emptied periodically during cooking.
- Do not open smoker door unless necessary. Opening smoker door causes heat to escape and may cause wood to flare up. Closing the door will stabilize the temperature and stop flare up.
- When outside temperature is cooler than 65° F (18° C), and/or altitude is above 3,500 feet (1067 m), additional cooking time may be required. To insure that meat is completely cooked, use a meat thermometer to test internal temperature.
- CLEAN AFTER EVERY USE. This will extend the life of your smoker and prevent mold and mildew. See HOW TO CLEAN AND STORE SMOKER instructions.



CAUTION



When door is opened, a flare up may occur. Should wood chips flare up, immediately close door and vent, wait for wood chips to burn down, then open door again. Do not spray with water.

TIPS FOR USING WOOD CHIPS

- There can be a lot of smoke produced when using wood chips. Smoke will escape through seams and turn the inside of smoker black. This is normal.
- Wood chips must be used in order to produce smoke and create the smoke flavor. Never use more than 1 cup of wood chips at a time. Never use wood chunks.
- Wood chips should be level with top rim of wood chip bowl.
- You may use dry or pre-soaked wood chips in your smoker. Dry chips will burn faster and produce more intense smoke. Chips pre-soaked in water (for approximately 30 minutes) will burn slower and produce a less intense smoke.
- If wood chips do not smoke on low setting, increase temperature. After 8 to 10 minutes or when wood chips begin to smolder, reduce temperature to desired low setting.
- Check wood chip bowl periodically to see if wood has burned down. Add more chips as needed.
- Do not leave old wood ashes in the wood chip bowl. Once ashes are cold, empty bowl. Bowl should be cleaned out prior to, and after each use to prevent ash buildup.

HOW TO USE WATER BOWL

1. Wait until smoker reaches desired temperature.
2. Fill water bowl with water, or liquids like apple or pineapple juice.
3. You can also add slices of fruit, onions, or fresh dried herbs into the water to blend subtle flavors into your smoked food.

Tip: For chicken, or other foods high in moisture, little or no liquid is needed.

PRE-SEASON INSTRUCTIONS

PRE-SEASON SMOKER PRIOR TO FIRST USE.

Some smoke may appear during this time, this is normal.

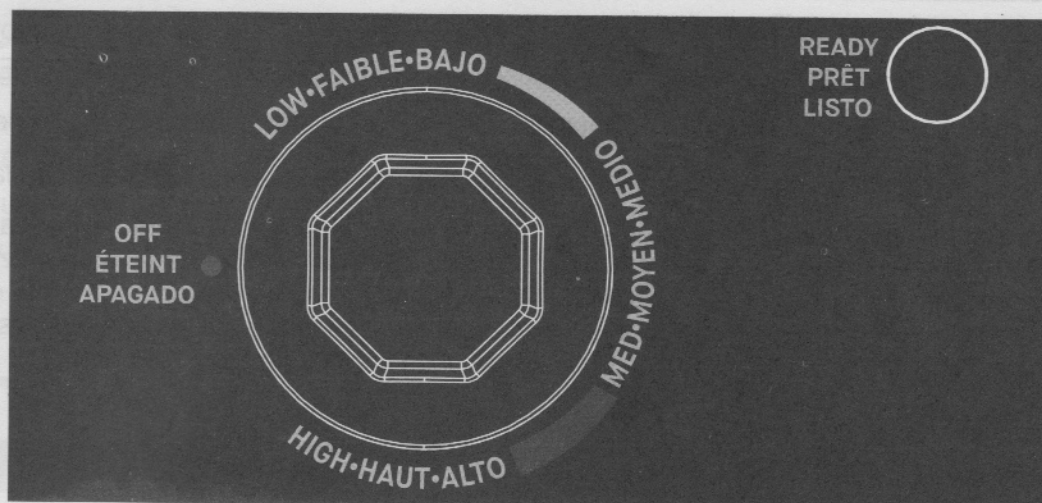
1. Make sure water pan is in place WITHOUT WATER.
2. Set temperature to MED, and run unit for 3 hours.
3. To complete pre-seasoning, during last 45 minutes, add 1 cup of wood chips in wood chip bowl.
4. Shut down and allow to cool. Some smoke may appear during this time. This is normal.

HOW TO CLEAN AND STORE SMOKER

- Be sure to clean smoker after each use. Make sure your smoker is unplugged and completely cool.
- For rack supports, racks, water bowl, and drip cup, use a mild dish detergent. Rinse and dry thoroughly.
- For wood chip bowl, clean frequently to remove ash build up, residue, and dust.
- Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- For the interior and exterior of smoker, simply wipe down with a damp cloth. Do not use a cleaning agent. Make sure to dry thoroughly.
- After cleaning, store smoker in a covered, dry area.
- When not in frequent use, and when using a cover, remember to check your smoker periodically to avoid possible rust and corrosion due to moisture buildup.

**ALWAYS MAKE SURE UNIT IS COOL
TO THE TOUCH BEFORE CLEANING AND STORING.**

OPERATING INSTRUCTIONS



Step 1: Plug power cord into an outlet. Refer to "General Warnings & Safety Information" section of manual.

Step 2: Turn dial to set temperature. Ready light will turn off when unit has reached set temperature and is ready for use.

Step 3: When cooking time has elapsed, and food is done, turn dial to OFF and unplug power cord from outlet.

** Allow excess grease to drain into drip cup.*

TROUBLESHOOTING GUIDE

Symptom	Cause	Possible Solution
Ready light won't come on	Not plugged into wall	Check wall connection.
	Circuit breaker tripped	Make sure other appliances are not operating on the same electrical circuit. Check circuit breakers.
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Unit takes excessive amount of time to heat up	Unit plugged into an extension cord	Set unit so an extension cord does not have to be used.
	Door not closed properly	Open, then shut door firmly.
	Controller malfunctioning	Contact Masterbuilt at 1.800.489.1581
Grease is leaking out of smoker	Drip cup not in place	Reposition so drip cup aligns to drain hole in bottom of unit.
	Excess grease or oil build-up in unit	Clean unit.
No smoke	No wood chips	Add wood chips.
Temperature rapidly decreased, or shut down, after few hours of use	Faulty control unit	Contact Masterbuilt at 1.800.489.1581
Ready light is on, unit isn't heating	Controller/unit malfunctioning	Contact Masterbuilt at 1.800.489.1581
Controller does not adjust heat	Controller/unit malfunctioning	Contact Masterbuilt at 1.800.489.1581

Smoked Pork Butt

- 1 pork butt (7 lbs)
- ½ tsp salt
- ¼ cup brown sugar
- 2 tbsp chili powder

1. Mix ingredients and rub onto pork butt.
2. Preheat smoker to 225° F.
3. Smoke pork butt for 5 hours, using wood chips during the first 3 hours.
4. After 5 hours, remove pork butt and wrap in heavy foil.
5. Return pork butt to smoker and cook for an additional 1 to 1½ hours, or until internal temperature reaches 160° F.

Cajun Smoked Chicken

- 6 large boneless, skinless chicken breasts
- 6 tbsp extra virgin olive oil
- 6 tbsp red wine vinegar
- 1½ tbsp Cajun seasoning, divided
- 1 tbsp Jane's Krazy Mixed-Up Salt
- 1 large sweet onion, sliced
- 3 tbsp liquid shrimp boil

1. Pierce each piece of chicken with a fork on both sides.
2. Drizzle both sides well with olive oil and red wine vinegar.
3. Sprinkle with ½ tbsp of Cajun seasoning.
4. Place chicken in a 1-gallon resealable plastic bag overnight, or at least 3 to 4 hours, in the refrigerator.
5. Remove from refrigerator and sprinkle with Krazy salt and remaining 1 tbsp of Cajun seasoning.
6. Fill water bowl with water and add sweet onion slices and liquid shrimp boil.
7. Preheat smoker to 225° F.
8. Place chicken on lower rack and smoke for 45 minutes per pound, or until internal temperature reaches 165° F.
9. Serve whole or slice in strips.

See more recipes at recipes.masterbuilt.com.

Masterbuilt 1-Year Limited Warranty

Masterbuilt warrants its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 1 year from the date of original retail purchase. The Masterbuilt warranty does not cover paint finish as it may burn off during normal use. The Masterbuilt warranty does not cover rust. Masterbuilt requires proof of purchase for warranty claim, such as a receipt. Upon the expiration of such warranty, all such liability shall terminate.

Within the stated warranty period, Masterbuilt, at its discretion, shall replace defective components free of charge, with the owner being responsible for shipping. Should Masterbuilt require return of component(s) in question for inspection, Masterbuilt will be responsible for shipping charges to return requested item. This warranty excludes property damage sustained due to misuse, abuse, accident, or damage arising out of transportation.

This express warranty is the sole warranty given by Masterbuilt and is in lieu of all other warranties, expressed or implied including implied warranty, merchantability, or fitness for a particular purpose. Neither Masterbuilt nor the retail establishment selling this product has authority to make any warranties or to promise any remedies in addition to or inconsistent with those stated above. Masterbuilt's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer/ purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. In such a case, the above limitations or exclusions may not be applicable.

California residents only: Notwithstanding this limitation of warranty, the following specific restrictions apply; if service, repair, or replacement of the product is not commercially practical, the retailer selling the product or Masterbuilt will refund the purchase price paid for the product, less the amount directly attributable to use by the original buyer prior to the discovery of the nonconformity. Owner may take the product to the retail establishment selling this product in order to obtain performance under warranty. This express warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Visit masterbuilt.com or complete form below and return to:

Attn: Warranty Registration

Masterbuilt Manufacturing, LLC

1 Masterbuilt Court | Columbus, GA 31907

Name: _____ Address: _____

City: _____

State/Province: _____ Postal Code: _____ Phone Number: _____

E-mail Address: _____

*Model Number: _____ *Serial Number: _____

Purchase Date: _____ - _____ - _____ Place of Purchase: _____

***Model Number and Serial Number are located on silver label on back of smoker.**



MASTERBUILT®

Rest assured, we're here to help.

Customer Service
Service à la clientèle
Servicio de atención al cliente

masterbuilt.com/pages/support

Masterbuilt Manufacturing, LLC
1 Masterbuilt Court | Columbus, GA | 31907

@masterbuilt



1.800.489.1581

masterbuilt.com

